IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Cancelled).

Claim 2 (Currently Amended): A method for reducing the effect of a fructosyl lysine compound in an assay of ~~a glycated protein contained in~~ a glycated protein-containing sample, the method comprising

treating the sample with a protease to release free fructosyl valine or fructosyl valylhistidine,

reacting ~~an enzyme for assaying fructosyl valine or fructosyl valylhistidine~~ a fructosyl peptide oxidase with the released fructosyl valine or fructosyl valylhistidine in the sample at a pH of 4.0 to 7.0 to produce hydrogen peroxide ~~a product~~ thereby reducing the effect of fructosyl lysine compound in the assay,

measuring the product of the reacting at a pH of 4.0 to 7.0; and

correlating the measuring of the product to the presence or level of glycated protein in the sample.

Claim 3 (Previously Presented): A method according to claim 2, wherein the glycated protein is a glycated hemoglobin.

Claim 4 (Previously Presented): A method according to claims 2 or 3, wherein the protease is from a microorganism belonging to the genus *Bacillus*, *Aspergillus*, or *Streptomyces*, or is obtained from a gene of the microorganism through a gene recombination technology.

Claims 5 and 6 (Cancelled)

Claim 7 (Previously Presented): A method according to claim 2, wherein the enzyme for assaying fructosyl valine or fructosyl valylhistidine is a fructosyl peptide oxidase.

Claim 8 (Previously Presented): A method according to claim 2, wherein the product is hydrogen peroxide.

Claim 9 (Previously Presented): A reagent for assaying glycated protein with reduced effect of a fructosyl lysine compound, which comprises at least (A) a protease, (B) an oxidase which specifically acts on fructosyl valine or fructosyl valylhistidine at a pH of 4.0 to 7.0 to thereby produce hydrogen peroxide, and (C) a reagent for measuring hydrogen peroxide.

Claim 10 (Currently Amended): A method for reducing the effect of a fructosyl lysine compound in an assay of fructosyl valine or fructosyl valylhistidine in a sample, the method comprising causing at least the following (A) to (C) to act on free fructosyl valine or fructosyl valylhistidine at a pH of 4.0 to 7.0 after the sample has been reacted with a protease to release free fructosyl valine or fructosyl valylhistidine; and correlating a product resulting from the action of (A) to (C) to the presence [[of]] or absence of fructosyl valine or fructosyl valylhistidine in the sample:

(A) a fructosyl peptide oxidase ~~an enzyme for assaying fructosyl valine or fructosyl valylhistidine~~,

(B) a reagent for measuring hydrogen peroxide, and

(C) a glucosone-oxidizing and decomposing enzyme.

Claim 11 (Currently Amended): A method for reducing the effect of a fructosyl lysine compound in an assay of glycated protein contained in a sample, the method comprising treating the sample with a protease to thereby release fructosyl valine or fructosyl valylhistidine, and causing at least the following (A) to (C) to act on the released fructosyl valine or fructosyl valylhistidine at a pH of 4.0 to 7.0 and correlating a product resulting from the action of (A) to (C) to the presence [[of]] or absence of a glycated protein in the sample:

(A) a fructosyl peptide oxidase ~~an enzyme for assaying fructosyl valine or fructosyl valylhistidine~~,

(B) a reagent for measuring hydrogen peroxide, and

(C) a glucosone-oxidizing and decomposing enzyme.

Claim 12 (Previously Presented): A method according to claim 11, wherein the glycated protein is a glycated hemoglobin.

Claim 13 (Previously Presented): A method according to claims 11 or 12, wherein the protease is from a microorganism belonging to the genus *Bacillus*, *Aspergillus*, or *Streptomyces*, or is obtained from a gene of the microorganism through a gene recombination technology.

Claims 14 and 15 (Cancelled)

Claim 16 (Previously Presented): A method according to claims 10 or 11, wherein the enzyme for assaying fructosyl valine or fructosyl valylhistidine is a fructosyl peptide oxidase.